



• 2024 •

When brothers Steinar and Sigmund started Helle in 1932 they had a basic business idea: Make quality tools that also look and feel good. 92 years later, our business idea remains the same as when my grandfather was in charge. By keeping our production in our small factory in Holmedal, we are still able to make sure that each knife we make satisfies our criteria.

Both looks and feel are subjective though, and a knife should fit in your hand, not ours. In 2024 we will therefore continue to expand on the variety of models and materials we offer, so that everyone can get the Helle knife that they deserve. A knife that they in time can proudly pass on to the next generation.

Svein-Erik Helle



HELLE CORE COLLECTION 2024

Our core collection contains models that we aim to have available to order throughout the year. We also have an extended collection containing models that we will make at some point in 2024, but they will not be available all the time. Please note that some models come in multiple material and/or finish options. This is noted on the product.



CHEF KNIFE

Nature. Food. Experiences. Moments. Things that can be shared. Things that matter to us at Helle.

These are the things we had in mind when designing our first chef's knife in 60 years. And this is why we have named our knife Dele, which means both to share and to split in Norwegian.

Dele NEW

Helle's inspiration for the shape of the blade was found in mixing a traditional European chef knife with a Santoku. Through these inspirations, we have made a blade that is just the right size and shape for optimal balance between control and size.

The ergonomic handle is inspired by the ample-bellied handles of Helle's traditional outdoor knives, and provides a comfortable and secure grip, allowing you to tackle any culinary challenge with confidence.

The Dele comes with a blade protector in genuine leather which protects it when you bring it along on your culinary adventures.



Name:	Dele	Art. No:	200800
Design:	Helle	Year:	2023
Handle:	Curly birch and Vulcan fibre		
Blade:	12C27 stainless steel		
Thickness:	3 mm		
Blade protector:	Genuine leather		
Total weight:	205 g		

FOLDING KNIVES

Folding knives in extended collection:
Kletten, Raud S



Raud M

Raud (Red) combines the durability and usability of the classic Scandinavian work knives – an important part of Helle history.

Raud M is slightly bigger than the S version, but still small enough for pocket carry. For most hands the handle will fit a four-finger grip. Raud M comes with a detachable clip for secure carry.

The Raud combines light weight with sturdy construction and a 2,7 mm thick blade. Small enough for pocket carry, but big enough for real work. For normal hands, the deep oiled, red birch handle is just big enough for a four-finger grip.

Name: Raud M	Art. No: 200654	
Design: Helle	Year: 2022	
Handle: Birch – colored red with clip		
Blade: 12C27 stainless steel	Thickness: 2,7 mm	
Total weight: 110 g		





Nipa

Nipa continues to build on the classic EDC folding knife named Kletten. A slightly bigger version with hand sanded curly birch wooden handle, durable and made to be used. This mid-size folder comes with a scandi grind 12C27 blade, popping sharp right out of the box.

The handle size is just enough to fit a four finger grip for medium size hands. With the well-proportioned handle it will make a comfortable knife to wear around camp or on daily adventures.

Name: Nipa	Art. No: 200657	
Design: Helle	Year: 2022	
Handle: Curly birch with clip		
Blade: NEW 12C27 stainless steel	Thickness: 2,7 mm	
Total weight: 120 g		



Bleja

The Bleja is a workhorse knife in our line of folding knives, packed in a design with style.

All the standard features of a Helle fixed blade are tucked into this compact, yet robust mid-sized utility knife for everyday carry. Featuring a drop point blade made of Helle's renowned triple laminated stainless steel with a razor sharp scandi grind and natural curly birch wood. The countered, slim handle yields positive control for carving.

Name:	Bleja	Art. No:	200625
Design:	Helle	Year:	2017
Handle:	Curly birch		
Blade:	H3LS triple laminated stainless steel		
Thickness:	2,7 mm		
Sheath:	Genuine leather		
Total weight:	186 g		



CLASSIC KNIVES

Classic knives in extended collection:

Arv, Speider Gutt/Jente, Tollekniv, Fossekalen, Gro, Sigmund, Fjellkniven, Lappland



Harding

The Harding is a traditional barrel handle hunting knife.

The beautiful, warm handle is made from curly birch and darkened oak separated by layers of leather. It has a full length tang. The blade is made of razor sharp triple laminated stainless steel. It comes with an embossed leather sheath with a handle butt retainer. A knife you will treasure.

Name: Harding	Art. No: 200099
Design: Erling Opstad	Year: 1986
Handle: Darkened oak, leather and curly birch	
Blade: H3LS Triple laminated stainless steel	Thickness: 3,1 mm
Sheath: Genuine leather	
Total weight: 144 g	





Nying

The Nying is a Helle classic, short and stubby. The handle is generously proportioned to give a good grip even when your hands are cold.

The attractive leather sheath has a distinctive cutout. It is fitted with a keeper strap, which engages a stud on the pommel, and a suspension thong. The Nying won an award for classic Nordic design.

Name: Nying	Art. No: 200055	
Design: Tor Indergaard	Year: 1977	
Handle: Curly birch		
Blade: H3LS triple laminated stainless steel	Thickness: 2,7 mm	
Sheath: Genuine leather		
Total weight: 114 g		

Eggen

The Eggen is one of our most used all-round outdoor knives.

It is a stout hunting knife with a drop point blade of triple laminated stainless steel. The substantial curly birch handle is shaped to form a finger guard. It gives a solid feel in the hand and is comfortable for both medium and large hands.

Name:	Eggen	Art. No:	200075
Design:	Gunnar Lothe	Year:	1998
Handle:	Curly birch		
Blade:	H3LS triple laminated stainless steel		
Thickness:	3,1 mm		
Sheath:	Genuine leather		
Total weight:	158 g		

➤ Eggen is also available in 12C27 blade steel and black sheath.





Viking

The Viking is a revision of a Helle classic that was produced as part of a fund-raiser for an around-the-world-cruise of a Viking longship. The knife is notable not only for its historical interest, but also as an excellent all around utility knife.

The blade is rather thick and made of laminated carbon steel. The black finish of the heat treatment is left on the sides for a rustic look. The tang of the blade is peened over a diamond shaped washer. The handle is subtly shaped for comfort and control with a variety of grips. It comes with the traditional sheath that hangs from a thong.

Name: Viking	Art. No: 200096
Design: Arne Emil Christensen	Year: 2009
Handle: Curly birch	
Blade: H3LC Triple laminated carbon steel	Thickness: 3,7 mm
Sheath: Genuine leather	
Total weight: 150 g	

Alden

The Alden is named after the island Alden, an important landmark for fishermen coming home from the sea. The island is situated just of the coast from where the Helle factory is located.

The Alden has a non-laminated stainless steel blade (12C27) and curly birch handle with stainless steel fittings towards the blade. It has a small and useful finger guard to fit in a pouch style sheath.

Name: Alden	Art. No: 200076	
Design: Gunnar Lothe	Year: 2009	
Handle: Curly birch and steel plates		
Blade: 12C27 stainless steel	Thickness: 3 mm	
Sheath: Genuine leather		
Total weight: 172 g		





Gaupe

Gaupe is the Norwegian word for Lynx. This all purpose outdoor knife sits comfortably in the hand with a slight finger guard.

Its triple laminated stainless steel blade offers extraordinary sharpness. The knife sheath is a traditional Scandinavian design with the Lynx footprint as decoration.

Name:	Gaupe	Art. No:	200310
Design:	Helle	Year:	2011
Handle:	Curly birch		
Blade:	H3LS triple laminated stainless steel		
Thickness:	3,1 mm		
Sheath:	Genuine leather		
Total weight:	177 g		

➤ Gaupe is also available in 12C27 blade steel.

GT

GT is a knife with a substantial guard. It is a big knife, but the lack of pommel and the use of aluminium for the guard keeps the weight down.

It is an excellent choice for those who like a fairly big knife with a guard. The blade is made of triple laminated stainless steel. The knife comes with a snap type leather sheath.

Name:	GT	Art. No:	200036
Design:	Gunnar Lothe	Year:	1997
Handle:	Curly birch and aluminium fingerstopper		
Blade:	H3LS triple laminated stainless steel		
Thickness:	3,2 mm		
Sheath:	Genuine leather		
Total weight:	210 g		

➤ GT is also available in 14C28N blade steel and with a black sheath.





Speider

All the standard features of a Helle fixed blade are tucked into the compact, yet robust mid-sized utility knife for everyday carry.

The Speider features a drop point blade made of 12C27 steel with a razor sharp Scandinavian grind and a dark, oiled birch wood handle. The countered, slim handle yields positive control for carving.

Name: Speider	Art. No: 200005	
Design: Tor Indergaard	Year: 1989	
Handle: Dark colored birch		
Blade: 12C27 stainless steel	Thickness: 2,6 mm	
Sheath: Genuine leather		
Total weight: 98 g		



SEMI AND FULL TANG

Semi and Full Tang knives in extended collection:
Temagami, Wabakimi

Mândra

Designed in collaboration with Les Stroud, a.k.a. “Survivorman”, the Mândra knife was tested and refined on location in Romania.



The final touches during the development of the Mândra, (meaning “Proud” in the Romanian language), were carried out in the raw, remote and overwhelmingly beautiful country of Romania – alongside the shooting a Survivorman episode.

A small knife is often considered to be more versatile. When it comes to the Mândra, this theory proves to be very true. The well-proportioned triple laminated stainless steel blade comes razor sharp right out of the box. Ready to be used on your next adventure.

Name: Mândra	Art. No: 200620
Design: Les Stroud	Year: 2015
Handle: Curly birch and vulcan fibre	
Blade: H3LS Triple laminated stainless steel	Thickness: 2,6 mm
Sheath: Genuine leather	
Total weight: 110 g	

➤ Mandra is also available with a flat grind blade in 12C27 steel, white liners and tan leather sheath.



Utvær

Named after the westernmost group of islands where Norway meets the North Sea.

The Utvær features a strong, full tang construction, ample curly birch handle and 4-inch blade of 12C27 steel. The drop point Scandinavian ground blade, leather sheath, and curly birch wood handle characterize Helle's renowned strength, functionality and beauty.

Name: Utvær	Art. No: 200600
Design: Jesper Voxnaes	Year: 2014
Handle: Curly birch and vulcan fibre	
Blade: 12C27 stainless steel	Thickness: 3 mm
Sheath: Genuine leather	
Total weight: 210 g	





Didi Galgalu NEW

in 14C28N

Didi Galgalu is a knife made for big adventures. Designed in collaboration with the Voetspore team and worthy to take on any transcontinental expedition. Unique in both its design and the way it was developed.

The Didi Galgalu was one of the first Helle knives with a full tang construction. The knife has been upgraded for 2023 with a 14C28N stainless steel blade with sharp spine, curly birch handle and a newly designed sheath.

The knife itself is fairly big, suitable for medium to large hands. The shape of the handle offers a sturdy and safe grip even if held close to the blade, thanks to the double contoured handle. The blade is thin enough to perform well as a knife should when cutting or carving, yet strong enough for heavier task.

Name:	Didi Galgalu 14c28n	Art. No:	201610
Design:	Voetspore	Year:	2015/2023
Handle:	Curly birch and Vulcan fibre		
Blade:	14c28n stainless steel	Thickness:	3,0 mm
Sheath:	Genuine leather		
Total weight:	254 g		

Nord

Nord (North) is more than a direction. It also represents strength, darkness during winter and light during summer. The extreme shifts in nature between the seasons, the connection to nature and the effect it has on us for that same reason is how we at Helle see ourselves as a part of the culture of the north.

The Nord knife is developed to meet the demands of the Scandinavian Wilderness. Sprung out of our traditions as knifemakers and taken one step further than what is normally seen from us at Helle. This knife combines our history with how we have developed as a new outdoor generation. Sometimes using our tools differently than what our ancestors would have done.

With a 3,7 mm thick 14C28N blade and a sharp spine it will take on most challenges thrown at it. Still thin enough for cutting properties and strong enough for most tasks on your adventures.

Name: Nord	Art. No: 200670	
Design: Helle	Year: 2022	
Handle: Curly birch and vulcan fibre		
Blade: 14C28N	Thickness: 3,7 mm	
Sheath: Genuine leather		
Total weight: 380 g		





Steinbit

The Steinbit is a fillet knife with a thin flexible blade of non-laminated stainless steel (12C27).

The nicely curved wood handle feels good in the hand. It is supplied with a Nordic style sheath.

Name:	Steinbit	Art. No:	200115
Design:	Espen Thorup	Year:	1990
Handle:	Curly birch		
Blade:	12C27 stainless steel		
Thickness:	1,6 mm		
Sheath:	Genuine leather		
Total weight:	132 g		

FISHING

Fishing knives in extended collection: Hellefisk



ACCESSORIES

Helle sells accessories that match the quality of our knives. We offer sharpening stones, belt clips and other carry solutions, as well as Helle merchandise.

Sharpening stones

Keep your knives Helle sharp using our very own sharpening stones. The large stone is perfect for the kitchen or backpack, while the small one can fit in your side pocket. Both come with two grits. The large is 360/1000, while the small is 320/500. Both come with handmade leather pouches to carry them in.



Helle Belt Clip

Let your knife hang loose but keep it secure with our Belt Clip. You can slide in your Belt Clip on your belt or your backpack and hang your knife securely in the wire gate carabiner. This makes it easy to attach or remove the knife and sheath when needed. If attached to the belt, it allows you more freedom to move – and sit. The Belt Clip comes in four standard colors – Brown, Black, Green and Tan.

Blade blanks

Most Helle knives are also available as blade blanks.





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